

American West Coast

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **59**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Pilzneński Viking malt | 5 kg (76.9%) | 80 % | 4 |
| Grain | Monachijski jasny Viking Malt | 1 kg (15.4%) | 78 % | 16 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Citra USA | 35 g | 60 min | 12.6 % |
| Aroma (end of boil) | Citra USA | 35 g | 10 min | 12.9 % |
| Dry Hop | Citra USA | 30 g | 5 day(s) | 12.9 % |
| Dry Hop | Amarillo USA | 50 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| FM12 W szkocką kratę | Ale | Slant | 100 ml | --- |